

Dinner Inclusive Menu

To start

Homemade soup of the day-farm house bread & salted butter

Crispy breaded mushrooms & homemade aioli

Ham hock & Parsley Terrine – Piccalilli & toasted ciabatta

Devilled whitebait –dressed salad & lemon mayonnaise

Garlic Bread & Olives

To Follow

Pot pie of the day with a cheddar and suet pastry top- Hand cut chips

Oven roasted pork tenderloin stuffed with apple and sage & wrapped in pancetta. Served with mash, seasonal vegetables and cider gravy

Beer battered haddock, hand cut chips, homemade tartare sauce and dressed salad

Mac 'n' Cheese topped with EITHER grilled tomato OR crispy bacon, served with garlic bread

Chef's curry special – basmati rice, poppadum & minted yogurt

The Harewood Burger- hand pressed Herefordshire beef Pattie, Applewood smoked cheddar, crispy bacon & our secret burger sauce. Served in a toasted brioche bun with lettuce, tomato, pickles & hand cut chips.

Homemade leek & feta tart, hand cut chips & dressed salad

Butchers Faggots-mashed potato, petit poi's & rich onion gravy

6oz Gammon steak-choose from grilled pineapple or free range fried egg- served with hand cut chips and dressed salad.

12oz Rump steak-served with grilled tomato, hand cut chips and dressed salad (£8 supplement)

To Finish

Please see separate sweet board

Side Order

Seasonal Vegetables - **£2.50** - Hand cut chips **£2.75** - Onion rings **£2.95**

Dressed Salad **£2.50** - Sweet potato fries **£3.25**

Pink peppercorn or Creamy stilton sauce **£2.95**